

CLAIMS

5 1. Process for supplementing an alcoholic beverage
with constituents, during its production, in which, while
said beverage is in a production container, carrying out an
addition to said beverage of said constituents,
characterized in that said addition is carried out with a
10 dosage of constituents predetermined as a function of the
measured or estimated difference, of the content of said
constituents, between a barrel of new wood of the best
essence and said production container, and in that
supplemental additions are carried out at predetermined
15 intervals and with dosages predetermined as a function of
the nature of said container, so as to compensate in the
course of time the decrease by degradation of said
constituents and to obtain a curve of concentration in
constituents of said beverage resembling that which would
20 be obtained with said barrel of the best essence in lieu
and in place of said container.

 2. Process according to claim 1, more particularly
applied to the supplementation in tannins or the like of a
25 wine during its production in a used wood barrel,
characterized in that said initial addition is carried out
with a dosage of tannins comprised between 50 and 80 mg/L,
whilst the ultimate addition is of the order of 5 to 20
mg/L/month.

30 3. Process according to claim 2, characterized in
that the second addition is carried out at about three or

four months after the initial addition and the ultimate additions are spaced apart by one or two months.

4. Process according to claim 2 or 3, characterized in that the ultimate content is first of the order of 10 to 20 mg/L/month, then the order of 5 to 10 mg/L/month toward the end of production.

5. Process according to one of claims 2 to 4, characterized in that the tannins are constituted by one of the constituents of the group comprising ellagic tannins, proanthocyanidic tannins, gallic tannins or a mixture of some or all of these.

6. Process according to one of claims 2 to 5, characterized in that the additions of tannins are carried out in the form of a powder, granular material, or an effervescent tablet.

7. Process according to claim 1, more particularly applied to the supplementation in tannin or tannins or the like, of a wine during its production in a hermetic vat, characterized in that in addition to the various additions of tannin or tannins, there is introduced into the vat oxygen in a continuous or stepwise manner.

8. Process according to claim 7, characterized in that the quantity of oxygen is comprised on the average between 0.5 and 5 mg/L per month.

9. Process according to claim 7 or 8, characterized in that the oxygen is introduced by one of the processes of

the group constituted by micro-bubbling, aeration, release from a compound or a mixture of products.

10. Process according to one of claims 7 to 9,
5 characterized in that the initial addition is carried out with a dosage of the order of 100 mg/L, the ultimate quantity decreasing from 25 mg/L/month to 10 mg/L/month.

11. Process according to claim 1, more particularly
10 applied to the supplementation in tannin or tannins of a brandy produced in a used barrel.

12. Process according to claim 1, more particularly
15 applied to the supplementation in tannin or tannins of a brandy produced in a hermetic vat, oxygen being diffused in a suitable quantity into the liquid, continuously or stepwise.